







## **JOY** Range **Blast chillers** No. 5 1/1 GN containers



DC51
12 kg from +90° C to +3°C in 90 minutes
<ul> <li>One-piece construction, external and internal structure in AISI 304 stainless steel. Satin Scotchbrite finish on door, side and control panels.</li> <li>CFC-free expanded polyurethane insulation, 55 mm thickness, density 40kg/m³.</li> <li>Refrigeration cell with rounded corners and condensation drain in the bottom.</li> <li>Refrig. cell able to take GN 1/1 containers and trays EN 60x40</li> <li>Removable wire rack in AISI 304 stainless steel wire, 5 positions, 66.5 mm. vertical spacing intervals.</li> <li>Without worktop, "built in" version</li> <li>Door with full height outer stainless steel handle. Easily-removable magnetic gasket. Door frame with heating element.</li> <li>Protection: IP24.</li> <li>Copper/aluminium rustproofed evaporator.</li> <li>Refrigerant fluid: R452A.</li> <li>Hinged fan cover panel for easy access to the evaporator and fan during cleaning.</li> <li>Internal operation: ventilated cell, ventilation not directly on foods.</li> <li>Evaporation temperature control with thermostat valve.</li> <li>Air defrosting.</li> <li>Cooling unit at evaporation temperature -10°C and condensation temperature +53,5°C rated at 695 W</li> <li>Air cooling.</li> <li>Max room temperature +32°C (Climate Class 4, room temperature + 30°C and 55% R.H.)</li> <li>Plastic defrost drip tray on outer base.</li> <li>Stainless steel feet height-adjustable from 75 to 108 mm.</li> </ul>
Digital panel control board providing easy and rapid navigation  • Blast chilling cycle from +90°C to +3°C  It will be possible to select a cycle in HARD or SOFT mode, which adapts to all types of food  • Pre-cooling: it is ideal for pre-cooling the internal cell before the food loading  • After each cycle, food safety is ensured via the automatic switching to the storage phase.
74,5 x 70 x 84 cm
1. 62.5 x d. 60 x h. 37 cm
Kw 0.85- Standard connection: V-Hz 230V 1N-/50Hz
Kg 86/76